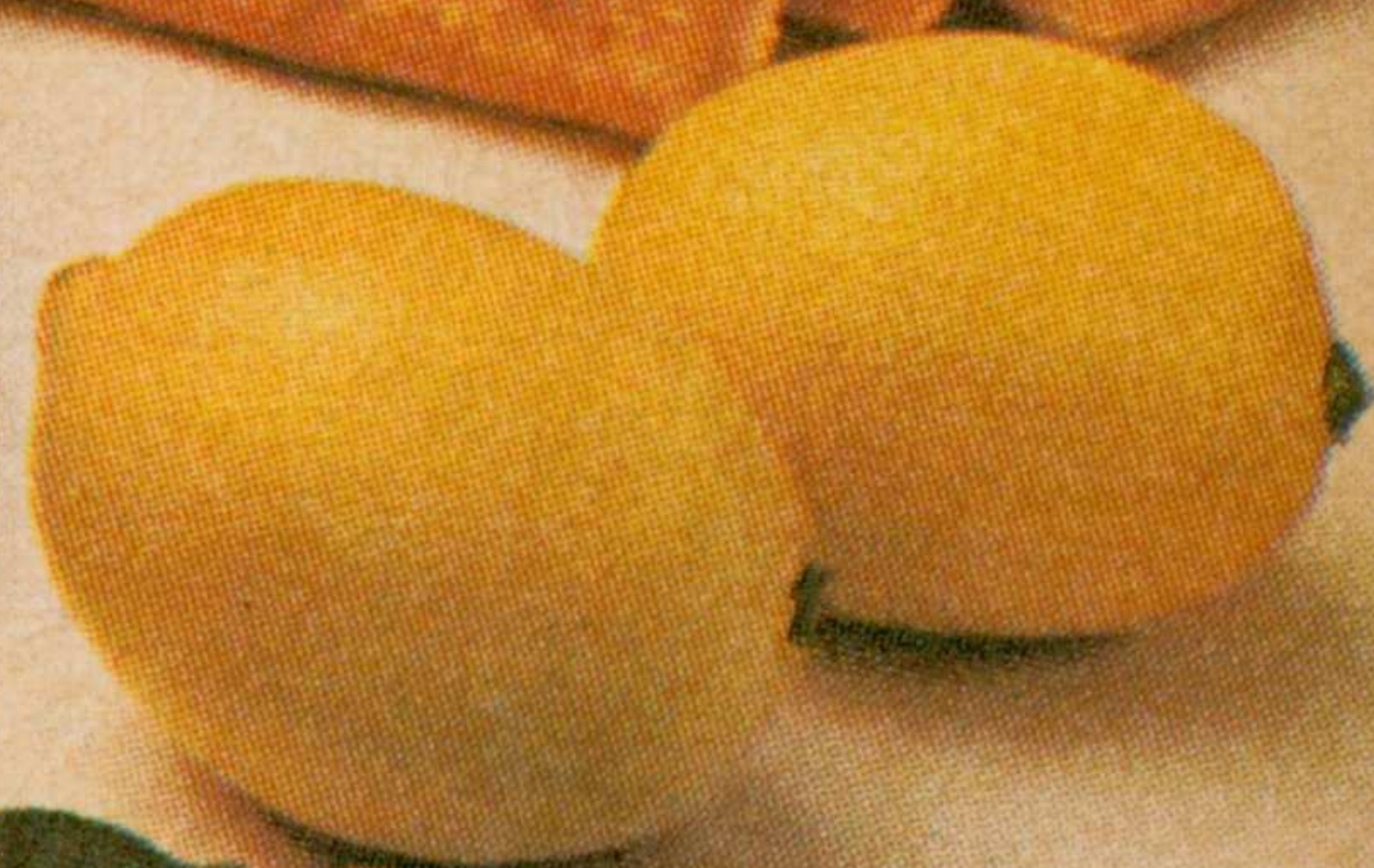
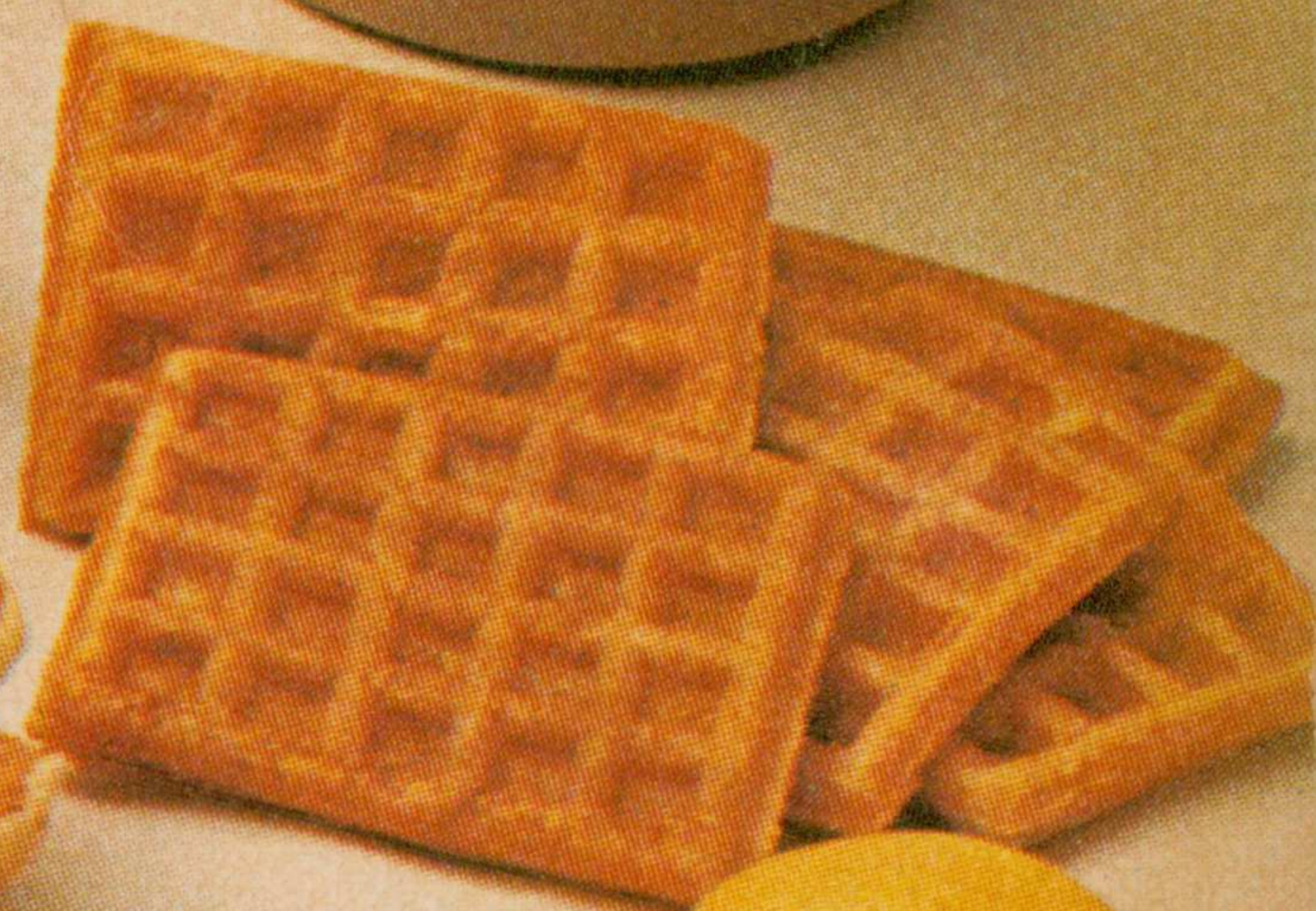


ROGERS' Kitchen- tested Recipes





Steamed Orange Pudding

1 orange
2 Tbsp. Rogers' Golden Syrup
6 Tbsp. margarine
 $\frac{1}{2}$ cup sugar
1 egg
 $1\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ tsp. double acting baking powder
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ cup milk

Grate rind of orange; peel orange and cut into thick slices. Grease a small pudding or heat-proof bowl and line the base of it with a double thickness of greased waxed paper. Place orange slices in bowl; spoon Rogers' Golden Syrup over. Cream margarine, orange rind, and sugar well. Add egg and beat well again. Stir in sifted dry ingredients alternately with the milk. Beat until smooth. Spoon mixture into bowl and cover with a double thickness of waxed paper (tie the covering around the bowl rim with string). Steam $1\frac{1}{2}$ hours. Turn out. Spoon extra warmed Rogers' Golden Syrup on top, if desired. Would be nice served with a custard sauce. Serves 4-6.

Nugget Glaze for Vegetables

$\frac{1}{3}$ cup Rogers' Golden Syrup
1 tsp. soft margarine

When baking parsnips, sweet potatoes, yams or squash: combine the above ingredients and drizzle over the prepared vegetables. Bake until tender (usually about an hour at 350°F.) basting occasionally.

After boiling carrots or onions: combine the above ingredients and drizzle over the cooked and drained vegetables. Return to low heat, and spoon glaze over vegetables until they are well coated.

Note: the above quantity makes enough glaze for about a pound of vegetables.

Golden Glaze for Ham

$\frac{1}{2}$ cup Rogers' Golden Syrup
 $\frac{1}{2}$ cup Golden Yellow Sugar,
lightly packed
1 tsp. dry mustard

About 45 minutes before baking time is up, mix the above ingredients together and remove ham from the oven. Remove rind from the ham and score (cut fat surface into squares or diamonds). If desired, stud each square with a whole clove. Spread the glazing mixture over the ham and return to the oven for 45 minutes. Baste occasionally. (Oven temperature 325°F.)

Note: the above quantity makes enough glaze for about a 10-pound ham.

Golden Custard Cups

8 tsp. Rogers' Golden Syrup
 $\frac{1}{2}$ cup sugar
4 eggs
 $\frac{1}{2}$ tsp. vanilla
1 large can evaporated milk
Water

Grease 8 individual custard cups and place a teaspoon of Rogers' Golden Syrup in each. Beat eggs and sugar lightly with fork. Add vanilla, evaporated milk, and, using the milk can as a measure, add one can of water. Beat lightly. Pour into greased cups. Stand in baking pan with cold water to come halfway up sides. Bake in moderate oven (350°F.) about 50 minutes or until custards are set (when done, a knife inserted in center of custard will come out clean). When cool, turn out on individual serving plates. Serves 8.

ROGERS' GOLDEN SYRUP and ROGERS' PANCAKE SYRUP are products of B.C. Sugar Refining Co. Ltd., Foot of Rogers Street, Vancouver, B.C.

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Frosted Gingerbread

½ cup margarine
1 cup hot water
1 cup Rogers' Golden Syrup
1 egg, beaten
2½ cups flour
½ cup granulated sugar
3 tsp. baking soda
2 tsp. ground ginger
2 tsp. cinnamon
⅛ tsp. ground cloves
⅛ tsp. salt

Melt margarine; add hot water, Rogers' Golden Syrup and beaten egg. Sift the dry ingredients into a large mixing bowl and make a well in center. Add the liquid gradually, beating until the mixture is smooth. Pour the batter into a greased, waxed paper lined 8-inch square cake pan. Bake in a 350°F. oven about 1 hour. May be baked in 7" x 11" pan for about ¾ hour.

When cool, top with Lemon Frosting.

Lemon Frosting

Sift 1 cup icing sugar into a small bowl. Add 1 teaspoon margarine and enough lemon juice to make a frosting of spreading consistency. Immediately spread on top of gingerbread.

Midas Squares

1 cup peanut butter
½ cup Rogers' Golden Syrup
½ cup Golden Yellow Sugar
2 cups corn flakes
1 cup rice krispies

In small saucepan, mix peanut butter, Rogers' Golden Syrup and Golden Yellow Sugar. Place over *low* heat and *stir constantly* until sugar dissolves and the mixture is well blended. Stir in cornflakes and rice krispies. Place the mixture in a greased 8" x 8" pan and pat firmly to make an even layer. Frost with the following icing and refrigerate several hours or overnight. Cut into squares.

(See above right)

Icing

½ cup Golden Yellow Sugar
3 Tbsp. milk
1 Tbsp. margarine
1 cup icing sugar
½ tsp. vanilla

Heat in small pan over medium heat the Golden Yellow Sugar, milk, and margarine. Stir constantly until the mixture boils. Remove from heat and add icing sugar and vanilla. Mix until smooth and spread on square.

Caramel Circle Cake

½ cup margarine
¾ cup Golden Yellow Sugar,
lightly packed
1 tsp. vanilla
2 eggs, separated
2 Tbsp. Rogers' Golden Syrup
1½ cups flour
1 tsp. double acting baking powder
1 tsp. cinnamon
¼ cup milk

Cream margarine and brown sugar until light and fluffy; add vanilla, egg yolks; beat well. Stir in Rogers' Golden Syrup and sifted dry ingredients alternately with milk. Beat until smooth. Beat egg whites until soft peaks form; fold into cake mixture. Spoon batter into one well-greased and floured 8-inch layer cake pan. Bake in moderate oven (350°F.) 30 to 35 minutes. When cool, ice with Caramel Frosting.

Caramel Frosting

3 Tbsp. margarine
½ cup Golden Yellow Sugar,
lightly packed
2 Tbsp. milk
¼ cup icing sugar

Combine margarine, Golden Yellow Sugar and milk in small saucepan. Bring to boil, while stirring over low heat. Boil 2 minutes. Remove from heat. Cool about 5 minutes. Beat in sifted icing sugar. Spread immediately on cake.



Puffed Rice Crisps

- 1 cup white sugar
- ½ cup water
- 2 Tbsp. vinegar
- ½ cup Rogers' Golden Syrup
- ½ tsp. salt
- 1 tsp. butter
- 4-6 cups puffed rice

Boil all ingredients except puffed rice to 240°, or until a little will form a soft ball when dropped into cold water. Mix with puffed rice* and pour into one greased 8" square pan to cool. Cut into squares before quite cold.

*Use enough puffed rice so it will be nicely coated with the boiled syrup.

Walnut Brittle

- 2 cups granulated sugar
- 1 cup Rogers' Golden Syrup
- ½ cup water
- 1 tsp. salt
- 2 Tbsp. margarine
- 3 cups walnuts, coarsely chopped
- 2 tsp. baking soda

Combine sugar, syrup, water, salt and margarine. Cook over moderate heat, stirring until sugar is dissolved. Cover and simmer 5 minutes to wash crystals of sugar down from sides of pan.

Uncover and boil to hard crack stage, 300°, (or a little dropped into cold water will be brittle). Meanwhile, turn walnuts into shallow pan and toast lightly in oven at 300°.

When candy reaches the hard crack stage, quickly stir in warm walnuts and baking soda. Turn at once into oiled jelly roll pan, 10" x 15" x 1", and spread evenly. Let stand until cold. Break in pieces. Makes about 2 pounds.

Chocolate Clusters

- 1 six-oz. pkg. of chocolate chips
- ¼ cup Rogers' Golden Syrup
- 1 tsp. water
- 1 cup raisins
- 1 cup salted peanuts

Place the chocolate chips, syrup and water in top of double boiler. Melt the chips over hot (not boiling) water.

Remove from heat and divide chocolate into two parts. Add raisins to one part, and peanuts to the second part.

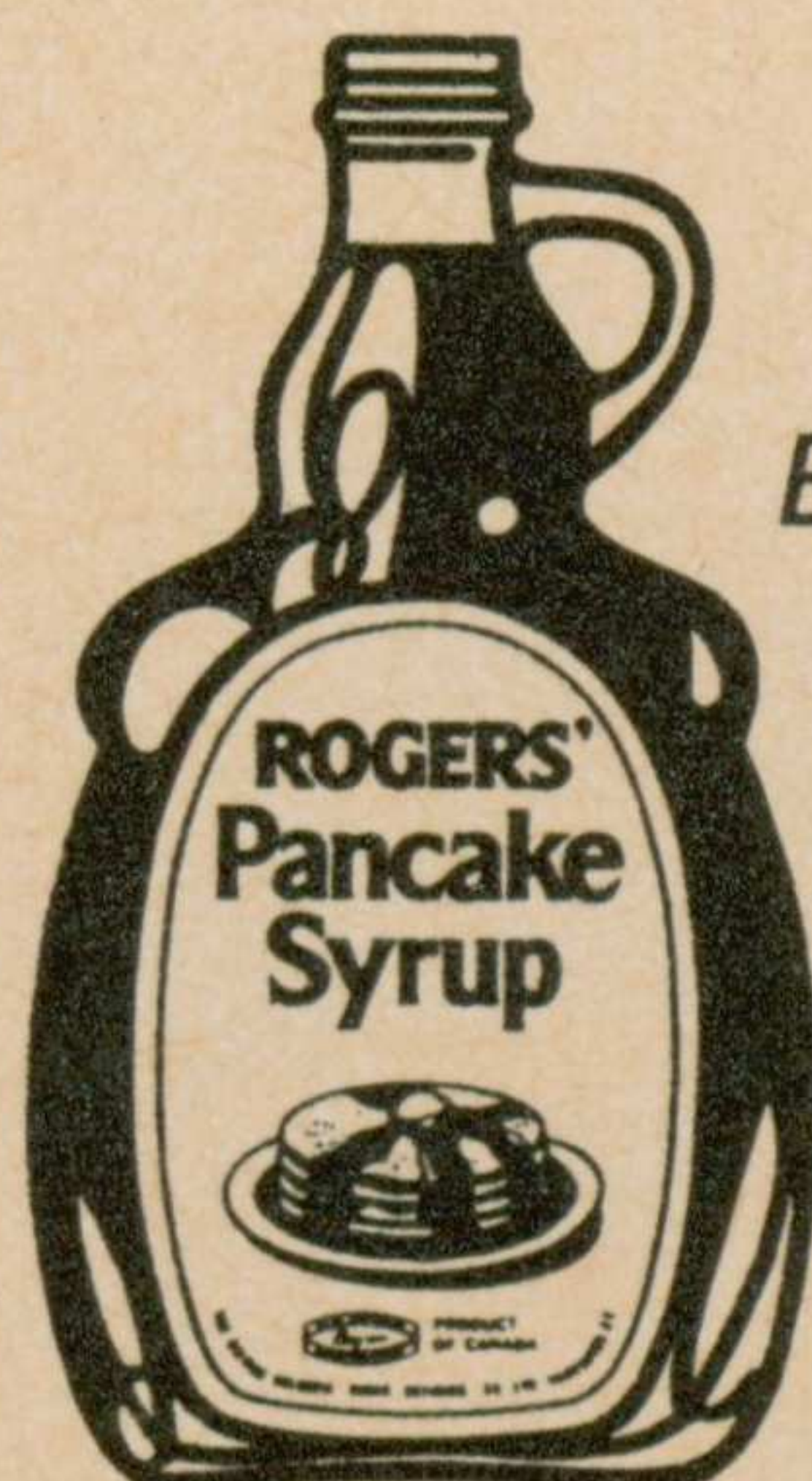
Drop by teaspoonfuls onto waxed paper. Refrigerate.

Makes about 2½ to 3 dozen clusters.

Bronze Baba

- 1 (1 lb. 1 oz.) pkg. pound cake mix
- ½ cup sherry
- ½ cup orange juice
- ½ cup Rogers' Golden Syrup
- ½ tsp. grated orange rind

Bake pound cake as directed on package. (Use 9" loaf pan). While it is baking, combine other ingredients in small saucepan. Bring to boil, lower heat and simmer about 10 minutes; cool. Cool baked cake in pan until lukewarm; gently poke holes all over top surface, inserting fork tines as far as possible. Carefully spoon syrup mixture over cake top. Slice and serve warm or cold, plain or topped with whipped cream.



*Everyone loves
pancakes and waffles.
To make them even more
delicious pour on
Rogers' Pancake Syrup
from the handy jug.*

Try these KITCHEN- TESTED RECIPES

